

CICCHETTI

BAR | RISTORANTE | CAFFÈ | CICCHETTI

APERITIVO

Bellini Veneziana <i>classic Bellini made with white peach juice & Prosecco</i>	11.25
Rossini Prosecco with fresh strawberries	11.25
Aperol Spritz Aperol & Prosecco	11.25
Negroni Gin, Sweet Vermouth & Campari	11.25

Terra <i>a special selection of cured meats & salami from around Italy</i>	20.45
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Fritto Portofino <i>deep fried prawns, scallops and calamari served with garlic aioli and spicy Calabrian dip</i>	19.45
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CROSTINI & STUZZICHINI

Rock Oysters No. 2	each 3.70
Sicilian Olives & Tapenade	4.75
Selection of Italian Breads	4.75
Pizzetta con Aglio, <i>bread with fresh tomato, oregano & garlic</i>	4.50
Bruschetta, <i>with Sicilian Pachino tomatoes, garlic & basil</i>	4.95
Prosciutto San Daniele & Gnocco Fritto, <i>prosciutto with fried dough sticks</i>	8.55
Burrata, <i>(a special mozzarella) with Parma ham & marinated black truffle</i>	11.65

FRITTI (Traditional fried street food)

Calamari, <i>classic fried squid</i>	8.70
Baby Mozzarella, <i>fried cheese balls</i>	6.25
Sicilian Arancini, <i>rice balls filled with beef ragu</i>	6.60
Gamberoni, <i>tempura prawns with spicy mayonnaise</i>	12.65
Croquettes, <i>with ham & Taleggio cheese</i>	6.60
Zucchine Fritte, <i>fried courgette sticks</i>	5.35

CARPACCIO, TARTARE & INSALATA (Salad)

Buffalo Mozzarella, <i>with grilled aubergine, mint chilli, garlic</i>	9.50
Carpaccio of Beef, <i>with mustard dressing, rocket & parmesan</i>	9.95
Tartare of Fresh Tuna, <i>mixed with olive oil, french mustard, lemon juice & wild rocket (prepared at your table)</i>	12.95
Smoked Chicken Breast Salad, <i>with Cicchetti style 'Caesar' dressing & Sardinian pane carasau</i>	8.50
Duck Salad, <i>with rocket, Melinda apples from Trentino, pancetta & balsamic vinegar</i>	9.55
Caprese Salad, <i>with buffalo mozzarella, beef tomato, avocado & basil</i>	9.25
Sicilian Pachino Tomato Salad, <i>with garlic, basil, olive oil & red onion</i>	5.95
Rocket & Parmesan Salad	4.50
Burrata, <i>with smoked aubergine, toasted hazelnuts & balsamic vinegar</i>	10.75

SPRING - SUMMER



Award Winning Cicchetti

Cicchetti:- (pronounced chi-KET-tee) are medium size dishes, typically served in cicchetti bars in Venice. You can make a meal of them by ordering several plates which can be shared between friends. As dishes are freshly prepared they will be served as soon as they are ready.

*To experience our Cicchetti menu we suggest
4 - 5 dishes between 2 people.*

PASTA & AL FORNO

Truffle and Pecorino Ravioli, <i>our signature pasta</i>	13.00
Spaghetti Shellfish, <i>with prawns, clams, mussels, garlic & chilli</i>	15.95
Tagliatelle Bolognese, <i>the oldest recipe of Nonna Maria from Bologna. Our sauce is slow cooked over 6 hours.</i>	9.50
Classic Spaghetti Carbonara, <i>egg yolk & pancetta</i>	9.55
Pappardelle, <i>with porcini, truffle oil, shaved Parmesan & basil</i>	10.65
Spinach and Ricotta Ravioli, <i>with Pachino tomatoes</i>	9.90
Paccheri, <i>(large tube pasta) with Tuscan pork sausage & Calabrian chilli</i>	10.20
Spaghetti Cacio e Pepe, <i>classic Roman pasta with Pecorino cheese & black pepper</i>	9.60
Gnocchi Gorgonzola in a baked Parmesan basket	10.15
Ravioli Lobster, <i>homemade, ravioli filled with lobster & served with a light creamy tomato sauce</i>	14.85
Melanzone Parmigiana, <i>Classic Sicilian. layers of aubergine, Parmesan and tomato baked in the oven</i>	10.50
Lasagne al Forno, <i>layers of pasta with slow cooked beef ragu</i>	8.95
Gnocchi Ripieni, <i>potato dumpling filled with black truffle & served with a pecorino cheese fondue & honey</i>	12.50
Black Ravioli, <i>handmade ravioli filled with mascarpone & crab, served with fresh clams & white wine</i>	13.85
Risotto, <i>with peas & scallops</i>	13.60

PIZZA (All our dough is freshly made on the premises)

Margherita, <i>the classic pizza of Naples with tomato, buffalo mozzarella & basil</i>	6.55
Calabrese, <i>with Nduja soft spicy sausage & buffalo mozzarella</i>	7.45
Pollo Parmigiana, <i>with smoked chicken, mozzarella cheese, Parmesan & fresh basil</i>	7.65
Prosciutto & Funghi, <i>with buffalo mozzarella, porcini mushrooms, Italian ham & tomato</i>	8.50
Basilicata, <i>with spicy sausage, chillies, tomato & buffalo mozzarella</i>	8.70
Vegetariana, <i>with peppers, aubergines, courgettes</i>	8.25
Calzone, <i>folded pizza with tomato, cheese & ham</i>	8.00
Piemonte, <i>taleggio, mushroom, black truffle & rocket</i>	9.50
Pugliese, <i>tomato, burrata, Parma ham & rocket</i>	9.55

PIZZA FRITTI

<i>Traditional Neapolitan street food, fried pizza dough with different fillings:</i>	
Mozzarella & Tomato	6.60
Mozzarella, Prosciutto Crudo & Oregano	7.65
Spinach & Ricotta	7.65
Mozzarella & 'Nduja	7.65

WELLINGTON ST, LONDON

LUNCH | DINNER

If you suffer from a food allergy or intolerance, please let the manager know upon placing your order. Guests with severe allergies or intolerances should be aware that although all due care is taken, there is a risk of allergen ingredients still being present. Wines by the glass are also available in 125ml

A discretionary 12.5% service charge will be added to your bill

**"Great food
and great service
from a true Italian"**

VINI

BIANCO

NORTH

	glass (175ml)	glass (250ml)	btl
Remigio, Chardonnay <i>100% Chardonnay, fruity bouquet with an elegant finish</i>	7.15	9.80	28.50
Sauvignon Fruili (Veneto) <i>Single vineyard north of Venice. Fragrant fresh white, bursting with flavours of tropical fruit</i>	8.70	11.85	34.65
Pinot Grigio Santa Margherita (Veneto) <i>Dry, full-bodied but crisp and firm in structure, with an intense & typical aroma.</i>	9.50	12.65	37.95
Lugana Costaripa Pievecroce (Veneto) <i>Straw yellow. Delicate bouquet with parfum of white almond and golden apple. Savoury and fresh taste.</i>		42.00	
Gavi di Gavi Batasiolo (Piemonte) <i>Novi Ligure, is Piedmont's leading white wine. This small, family run estate produces a prime example: a refined but intense, tangy dry white with an intriguing hint of lime.</i>		49.90	
Gavi La Scolca, Black Label <i>Pale straw, with delicate greenish highlights. Highly typical, flinty accents; almonds and hazelnut in the finale.</i>		92.50	

CENTRAL

	glass (175ml)	glass (250ml)	btl
Trebbiano d'Abruzzo (Abruzzo) <i>Undoubtedly one of the regions best whites. Good intensity and persistence on the nose.</i>	7.35	10.00	29.40
Verdicchio Classico Castello Di Jesi (Marche) <i>Pale straw in colour with green tinges, this wine has a fine scent and dryness with a good fruit-acid balance.</i>	7.60	10.50	30.45
Pomino Bianco Frescobaldi <i>Pinot Bianco and Chardonnay blend with flavours of apple and a spring white flower aroma.</i>		41.00	
Vermontino di Gallura DOCG Mancini (Sardinia) <i>Straw yellow with greenish hues and an aromatic and elegant bouquet, balanced, smooth and well structured on the palate.</i>		45.15	
Cervaro Della Sala, Marchesi Antinori <i>A luminous yellow with greenish highlights, shows toasted aromas along with notes of citrus and tropical fruit and lightly buttery sensations.</i>		125.00	

SOUTH & THE ISLANDS

	glass (175ml)	glass (250ml)	btl
Inzolia (Sicily) <i>This stylish and full-flavoured dry white offers excellent value for money.</i>	7.60	10.50	30.45
Grillo Bianco (Sicily) <i>A wine with charm and finesse rarely found in the area. Full bodied, but delicate, rose petal aroma: the palate has fruit acidity and structure. This is the future "Pinot Grigio".</i>	7.60	10.50	30.45
Bianco di Vespa (Puglia) <i>The Fiano grapes has been cultivated in southern of Italy for over two thousand years. The grape is low yielding and early ripening and produces a crisp, well balanced wine, often with hints of honey and nuts.</i>	8.65	11.85	35.00
Colomba Platino (Sicily) <i>The nose stand out yellow peach, melon, banana and jasmine. The palate is fresh, soft, fruity, balanced and medium-bodied.</i>	10.50	14.25	42.00
Greco di Tufo Tenuta Cavalier Pepe (Campania) <i>Smooth and elegant on the palate, full-bodied with mineral notes on the finish.</i>	10.40	14.00	41.50
Falanghina Irpinia DOC, Tenuta Cavalier Pepe (Campania) <i>Fresh and fruity on the palate with strong and persistent notes of citrus, pineapple and white flowers. On the palate it is fresh with a perfectly balanced acidity and a good structure.</i>	10.60	14.70	42.00
Lacryma Christi Bianco DOC, Tenuta Cavalier Pepe (Campania) <i>Straw yellow in colour with hints of white peach and pear on the nose and a typical liqueur aroma. Well-structured and balanced wine, showing fine fruit complemented by mineral notes.</i>	11.70	16.00	46.75
Gran Cru Rapitala (Sicilia) <i>Honeydew melon and tropical fruits like pineapple and greengage, with notes of vanilla and cream.</i>		71.40	

ROSÉ

	glass (175ml)	glass (250ml)	btl (750ml)	magnum
Rosé Montepulciano Cerasuolo "Campirosa" DOC Illuminati (Abruzzo) <i>The colour is brilliant and clear. On the palate it has a dry, fresh, delicate texture with good persistence.</i>	8.50	11.70	34.00	
Pinot Grigio Rosé Torresella (Veneto) <i>The grapes are harvested during September then destemmed crushed and left to a brief cold maceration to bring out the primary aromas.</i>	8.40	11.55	33.60	
Costaripa Rosato Rosamara (Veneto) <i>Very light blooming pink, characteristic of very soft, delicate vinification. Aroma: Inviting, well-rounded yet at the same time subtly elegant.</i>	10.20	14.20	42.00	84.00
Calafuria, Salento IGT, Tormaresca (Puglia) <i>100% Negroamaro. A fantastic rosé from the Salento peninsula, with fragrant notes of pomegranate, peach and grapefruit.</i>		44.00	89.00	

BIRRA

	btl (330ml)
Mastri Birrai Umbri, Italian Blonde Ale <i>Rich aromas of lemon blossom & summer fruit, crafted from a selection of the best Italian spelt & finest malts.</i>	6.50
Mastri Birrai Umbri, Italian Pale Ale <i>An intense & cloudy amber colour with copper tones & a compact & persistant head.</i>	6.50
ITALIAN BEER	
La Gradiasca	6.45
Peroni	5.00
Moretti	5.00
Menabrea	6.55
Peroni Libera (non-alcoholic)	4.50

PROSECCO, CHAMPAGNE & SPARKLING

	flute	btl
Prosecco Santa Margherita	10.00	40.95
Aneri Organic Leone Prosecco	10.80	54.00
Franciacorta Brut Berlucchi 61		55.00
House Champagne Testutat	13.65	65.00
House Champagne Testutat Rosé	15.20	70.00
Veuve Clicquot Ponsardin Brut		97.50
Bollinger		115.00
Laurent Perrier Rosé	20.50	120.00
Dom Perignon		240.00
Cristal		350.00

SOFT DRINKS & JUICES

	3.50	3.55	3.60	3.60
Coke		Slimline tonic		
Diet Coke	3.50	Bitter lemon	3.55	Crodino
Lemonade	3.50	Ginger ale	3.55	Sparkling water
Soda	3.50	Appletiser	3.60	Still water
Tonic water	3.55	San bitter rosso	3.60	Fruit juices

The discovery of a good wine is increasingly better for mankind than the discovery of a new star.

Leonardo da Vinci (1452-1519)

ROSSI

NORTH

	glass (175ml)	glass (250ml)	btl
Remigio, Piemonte <i>Ruby red in colour with subtle violet hints. Light and fruity on the palate. The Italians like this wine for everyday drinking because of its soft tannins, ripe fruit and ability to match a variety of foods.</i>	7.15	9.80	28.50
Merlot Torresella (Veneto) <i>Vivid ruby red in colour with a pronounced bouquet of herbs and blackberry with a dry taste, pleasantly tannic with a slightly bitter aftertaste.</i>	7.90	10.90	31.50
Cabernet del Veneto (Veneto) <i>An intense ruby red wine with a characteristic herbaceous flavour when young. It has balanced tannins with a full harmonious body.</i>	8.00	11.10	32.00
Valpolicella Ripasso Domeni Veneti (Veneto) <i>From the beautiful hilly villages east of Lake Garda, Ripasso wine have had a portion of the fermented, dried skins from Amarone added to them. A beautiful deep ruby hue and lots of almost confectionery cherry, plum and berry fruits complemented by vanilla hints.</i>			45.15
Barbera d'Asti (Piemonte) <i>It has a brilliant transparency, ruby red colour with reflexes tending towards garnet. Its smell is vinous, clear with hints of vanilla and toasted bread; it presents hints of balsamic and spicy smell. It refines with age.</i>			49.50
Barolo Figli Luigi Oddero <i>Oddero's Barolo shows a developed, complex spicy nose and a multi-layered palate with a long, warm and tannic finish.</i>	17.35	23.65	69.30
Amarone Della Valpolcella Classico (Veneto) <i>This wine is aged between 10-12 months in oak casks and it is unfiltered. Ample bouquet with delicate notes of cloves, wild berries and violet, with a good body, balanced tannins and a long and fruity finish.</i>	18.90	26.25	76.15
Barbaresco, Batasiolo, DOCG (Piemonte) <i>Delicately spicy with hints of florals and cooked fruit on the nose. Dry, full and robust with soft tannins.</i>			75.00
Amarone Della Valpolcella Classico, Santa Sofia (Veneto) <i>The colour is deep ruby red with a typical and intense bouquet and a delicate, full and velvety taste.</i>			98.00

CENTRAL

	glass (175ml)	glass (250ml)	btl
Rosso Piceno (Marche) <i>The distinct notes of ripe cherry on the nose are echoed on the seductively velvety palate. Silky tannins are perfectly balanced by a notable structure.</i>	7.60	10.50	30.45
Montepulciano d'Abruzzo Illuminati (Abruzzo) <i>Deep mature ruby red, rich full nose, with notes of oak and spice, full bodied, ripe and round.</i>	8.80	12.00	35.20
Chianti Lamole (Toscana) <i>Red, warm, round bouquet with flavours of ripe plum and spices. Good balance of tannins on the finish.</i>	11.10	15.20	43.80
Rosso di Montalcino (Toscana) <i>Bright ruby red, intense and very fine, with marked overtones of violet and blackberry with an elegant aftertaste.</i>			54.00
Lago di Corbara (Umbria) <i>'Castello di Corbara' is intense ruby red in colour with a bouquet of ripe fruit with overtones of spice. Full and round on the palate, soft tannins and a lingering finish.</i>			54.00
Castello Rapale, IGT Toscano Rosso, Mansalto (Toscana) <i>A fantastic blend of Cabernet Sauvignon, Merlot, Sangiovese. Great value, with all the characteristics of a super Tuscan.</i>			62.00
Brunello di Montalcino Col D' orcia <i>Typical of Sangiovese with marked hints of plum. Intense and ample. The long ageing in the barriques oak leads to a very elegant nuance of species and vanilla.</i>			84.00

SOUTH & THE ISLANDS

	glass (175ml)	glass (250ml)	btl
Negro Amaro (Puglia) <i>The distinct notes of ripe cherry on the nose are echoed on the seductively velvety palate. Silky tannins are perfectly balanced by a notable structure.</i>	9.15	12.50	37.00
Normanno Nero d'Avola (Sicilia) <i>Bright ruby with purple tones. Intense nose with berry fruit aromas. Medium weight with forward fruit flavours and a silky texture.</i>	7.90	10.90	31.50
Syrah Astoria (Sicilia) <i>Very intense ruby red colour; typical bouquet with traces</i>			